



SNACKS

Orange & espelete marinated olives / 7
 Lard & maple spiced nuts / 7
 House giardiniera with crackers / 6
 Smoked trout deviled eggs / 8
 Soft pretzels with shallot creme / 7
 Bbq spiced chicharrones with herb buttermilk dressing / 6

CHEESE & CHARCUTERIE

Cheese (3) & charcuterie (3) plate / 27
 Cheese plate / 18
 Charcuterie / 15
 Additional cheese / 5 additional meat / 4
 Jamon iberico with pan tomaca & olives / 21
 Bresaola with black olive fig tapenade & parmesan / 14
 Pate grandmere with mustard, rye & pickled vegetables / 12
 Chicken liver mousse crostini with strawberry pink peppercorn preserves & savory granola / 14

RAW

*Beef carpaccio with parmesan, capers & arugula / 18
 *Steak tartare with chimichurri & harissa / 14

SALADS / VEGETABLES

Roasted cauliflower & grape salad with pickled pepper vinaigrette, almonds & parmesan / 11
 Roasted carrots with garbanzos, baba ghanoush, dates, olives, feta & pistachio dukkah / 13
 Snap pea, strawberry & beet with goat cheese labneh, 'nduja honey & mint / 13
 Tuna nicoise salad with green beans, black olive, potato & gribiche / 14

BREADS & SPREADS

Pimento cheese with toast / 8
 House-made corn bread with honey butter / 4
 Bread with cultured butter / 6

SOUP

Sausage, white bean & kale soup with parmesan cup / 5 bowl / 10
 Mug of beef bone broth / 7
 Add house-made corn bread with honey butter / 4

SANDWICHES- served with potato salad or potato chips

*Roast beef with cheddar, roasted cherry tomatoes & horseradish cream / 13.75
 *Corned beef tongue reuben with cheese, spicy sauerkraut, & pickled mustard seed aioli / 13.25
 *Cuban-pressed ham, bacon, cheese, pickles, pickled jalapeno & mustard / 13.25
 *Bbq pork with cabbage-apple slaw & pickled jalapeno aioli / 13.50
 *Pork belly banh mi with miso sriracha aioli, pickled carrot & cucumber / 13.50
 House bratwurst with beer braised onions, sauerkraut & pear butter / 13
 Braised beef with truffled mushroom duxelle, braised kale, roasted grapes & onion / 14.75
 Fried chicken sliders with hot honey butter, collard greens, pickled zucchini & pimento cheese / 14
 Muffaletta sandwich-salami, mortadella, provolone, balsamic mustard & olive-cauliflower relish / 13.25
 Pate sandwich on rye with & pickled red onions / 11.75

BURGER NIGHT(Wednesday at 5pm) with provolone, red remoulade and a corn, peach & tasso ham realish / 16

PLATES

Salt cod croquettes with chorizo vinaigrette, shishito peppers & romesco sauce / 14
 Clams with fregola, lamb sausage, fennel & preserved lemon / 16
 Pork mole tacos with black bean sofrito, avocado creme & watermelon radish slaw / 20

DESSERTS

Chocolate chip potato chip cookie / 3.50
 Fruit hand pie / 6
 Cream cheese chocolate brownie / 5
 Add vanilla buttermilk ice cream to above desserts (dine in only) / 3
 Butterscotch pudding / 7
 Raspberry bread pudding with lemon curd & whipped cream / 9